

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Currently Amended) A liquid-smoke-impregnated, tubular, single-layer or multilayered food casing comprising a single-layer whose polymer is based on polyamide and/or copolyamide alone, or comprising an inner layer whose polymer is based on polyamide and/or copolyamide alone, the casing exhibiting a water vapor permeability of less than $30 \text{ g/m}^2 \text{ d}$, and the inside of the casing having a surface energy of greater than 35 dyn/cm , wherein the casing is impregnated on the inside with liquid smoke, but not with an additional browning agent,

the food casing is either single-layered and the thickness of the single-layered casing is 20 to $130 \text{ }\mu\text{m}$ or

the food casing is multilayered and the thickness of the polyamide inner layer of the multilayered casing is 15 to $70 \text{ }\mu\text{m}$, and

the casing or the polyamide inner layer of the casing has a swelling value of at least 10% at $23 \text{ }^\circ\text{C}$ and

a time of action of the liquid smoke of at least 5 days is not necessary.

2. (Previously Presented) The food casing as claimed in claim 1, wherein the surface energy of the inside is 35 to 45 dyn/cm .

3. (Previously Presented) The food casing as claimed in claim 1, wherein the casing or the polyamide inner layer of the casing has a swelling value of 10 to 100% at $23 \text{ }^\circ\text{C}$.

4. (Previously Presented) The food casing as claimed in claim 1, wherein the water vapor permeability of said food casing is 3 to $25 \text{ g/m}^2 \text{ d}$.

5. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is seamless.

6. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is biaxially oriented and heat set or blown.

7. (Previously Presented) The food casing as claimed in claim 6, wherein said food casing is biaxially oriented and has a residual shrinkage of less than 20 % in the longitudinal and transverse directions.

8. (Previously Presented) The food casing as claimed in claim 1, wherein said food casing is corona-treated on the inside.

9. (Canceled)

10. (Canceled)

11. (Canceled)

12. (Previously Presented) The food casing as claimed in claim 1, wherein said casing is a scalded-emulsion sausage casing, cooked-meat sausage casing or raw sausage casing.

13. (Currently Amended) A liquid-smoke-impregnated, tubular, single-layer or multilayered food casing comprising a single-layer which is based on polyamide and/or copolyamide alone, or comprising an inner layer based on polyamide and/or copolyamide alone, the inside of the casing having a surface energy of at least 35 dyn/cm and the casing or the polyamide inner layer of the casing having a swelling value of at least 10 % at 23 °C,

wherein the casing is impregnated on the inside with liquid smoke, but not with an additional browning agent,

and the food casing is either single-layered and the thickness of the single-layered casing is 50 to 130 μm or

the food casing is multilayered and the thickness of the polyamide inner layer of the multilayered casing is 15 to 27 μm and

a time of action of the liquid smoke of at least 5 days is not necessary .

14. (Previously Presented) The food casing as claimed in claim 1, wherein the polyamide and/or copolyamide alone is selected from nylon 6; nylon 6,6; nylon 6/6,6; nylon 4,6; nylon 6,10; nylon 6, 12 and mixtures thereof, optionally further comprising polyether amide; polyester amide; polyether ester amide; polyamide urethane or up to 30 % by weight of at least one partially aromatic (co)polyamide.

15. (Currently Amended) The food casing as claimed in claim 1, wherein the liquid smoke further comprises ~~a viscosifier~~ an additive to set the viscosity and thereby wet the liquid smoke on the inside of the casing uniformly.

16. (Previously Presented) The food casing as claimed in claim 1, wherein the liquid smoke has a viscosity ranging from 15 s to 18 s (measured using the Ford 4 cup).

17. (New) The food casing as claimed in claim 1, wherein the surface energy effects uniform application of the liquid smoke.